

Oh, Those Glorious Tomatoes!

From the Kitchens of the Lamorinda Weekly

We love the tomatoes from the Farmers' Market, and they are at their best in late August. Sometimes the freshest ingredients need only the simplest of preparations.

This festive salad can be arranged on a large platter or on individual plates to accompany your favorite summer supper, or served over grilled ciabatta bread for a lovely lunch. Be sure to look for a nice variety of tomatoes, and use a good light olive oil – the lemon-infused oil works nicely and adds an additional flavor element. The chunky dressing needs to stand just long enough for the flavors to blend. Go easy on the salt (the blue cheese adds saltiness as well) and the vinegar – the real flavor lies in the tomatoes.



Our heirloom tomatoes came from Hamada Farms, who can be found at both the Orinda and Moraga Farmers' Markets, but there are many fine tomato vendors at the Markets
Photos by Lee Borrowman



Your chef this week is Lee Borrowman, Lamorinda Weekly Editor

If you have a favorite recipe to share, please send it to lee@lamorindaweekly.com! (We reserve the pleasure of testing all recipes in the Kitchens of the Lamorinda Weekly prior to publication)



Heirloom Tomato Salad

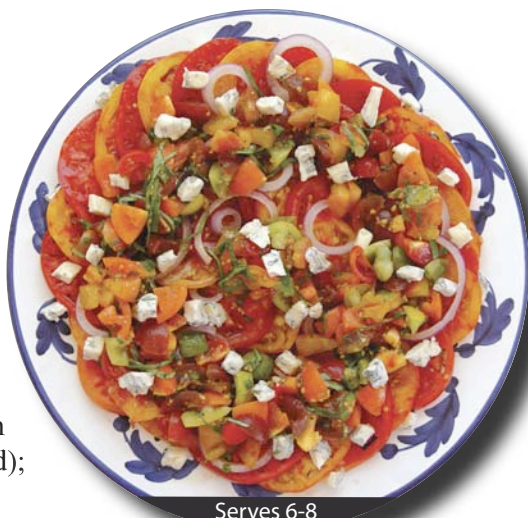
- 2 cups cut assorted small tomatoes
(currant tomatoes can stay whole, halve or quarter cherry tomatoes, and dice small heirlooms such as Green Zebras, capturing as much of the juice as possible)
- 1 tablespoon chopped green onion
- 2 tablespoons olive oil
- splash of balsamic vinegar
- salt and freshly ground black pepper to taste
- 6-8 large basil leaves, cut into chiffonade*
**to cut chiffonade: stack basil leaves, roll them up tightly and slice thinly across the vein with a sharp knife*
- 6 medium-large heirloom tomatoes of assorted colors, cored and sliced
- A few paper-thin slices of red onion
- 1/2 cup coarsely crumbled blue cheese



Many of the ingredients are available at the Farmers' Market – even the olive oil

Gently toss the cut tomatoes and green onions in olive oil and balsamic vinegar; season to taste with salt and pepper. Let stand for 15-20 minutes, adding the basil at the end.

Overlap tomato slices in concentric circles, alternating colors. Scatter red onion slices, then spoon on chopped tomato and green onion mixture (be sure to use all of the liquid); top with crumbled blue cheese.



Serves 6-8

Summer Special Shrimp Cocktail



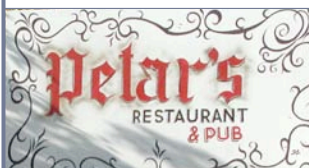
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